

Appetizers

- Lobster Nori Roll** Risotto, lobster meat and fresh vegetables rolled in nori and deep fried. Served with a smoky lemon and garlic aioli. **11**
- Beef Carpaccio** ✦ Tender, thin sliced Kobe beef with tomato caper relish, shaved Parmesan and truffled basil aioli. **10**
- Seared Yellowfin Tuna** ✦ Cumin crusted, rare pan-seared tuna with wasabi crème fraîche and an avocado tomato salsa. **11**
- Crab Stuffed Mushrooms** Baby portabellas roasted with our lump crab cake stuffing **8**
- Smoked Salmon** ✦ In house smoked Atlantic salmon in a pastrami seasoned crust with roasted beet, cabbage and caramelized onion salad, and topped with a chèvre crème fraîche. Finished with a whole grain mustard molasses. **10**
- Colossal Shrimp Cocktail** Chilled, white Pacific shrimp with horseradish cocktail sauce. Huge! Biggest shrimp you'll ever see! **20**
- Buffalo Chicken Tenders** In our house sauce and served with our blue cheese dressing **8**
- Beef Crabioli** Fresh raviolis filled with Kobe beef and black truffles, topped with butter poached crabmeat. Finished with cabernet demi-glace and sauce béarnaise. **11**
- Scallops and Bacon** Sea scallops wrapped in apple-wood smoked bacon. **10**
- Fried Calamari** Crispy parmesan and panko fried, with pearl onions and served with our own marinara. **10**
- Giant Seafood Martini** An amazing display of colossal shrimp, smoked salmon, and our Signature lobster salad. Served with cocktail sauce and chive crème fraîche. So good you may not want to share but we recommend it! **28**

Soups

- Cape Cod Lobster Chowder** 7.50 **Onion Soup au Gratin** 8 **Soup of the Day** 5.50
Soup Sampler 9.50 A sample of our two Soups of the Day and Lobster Chowder.

Salads


Choose your salad then finish it with one of these favorite toppings...

- Grilled Shrimp** 6 **Grilled Chicken Breast** 4.50 **Grilled Salmon Filet** 10
Marinated Beef Tips ✦ 7

- Field Greens Salad** Select mixed baby lettuces **6**
- Caesar Salad** 7.50 With white anchovies **8.50**
- Blue Cheese Webster Salad** Specialty greens with fresh Gorgonzola cheese, white raisins and pistachios **8**
- Spinach Salad** Baby spinach, tossed with diced figs and apple-wood bacon in a warm, cranberry honey vinaigrette **9**
- Cobb Salad** Chopped Romaine lettuce, hard-boiled eggs, diced Jarlsberg cheese, chickpeas, red onions, cucumbers, tomatoes, olives and pepperoncini, tossed with choice of dressing **9**
- Arugula Salad** Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette **9**
- Warm Goat Cheese and Roasted Beet Salad** Broiled Vermont goat cheese and Italian sheep cheese, with roasted beets in a cider, maple vinaigrette. **9**
- Our Signature Lobster Salad** Fresh shelled lobster meat in an herb mayonnaise served over specialty greens **23**

Thin Crust Grilled Individual Pizzas

Whole wheat crust available upon request

 **“Green” Pizza** Fresh basil spread, our ground veggie burger, “tofu” cheese, tomato salsa, red pepper emulsion and alfalfa sprouts on whole wheat dough. **12**

Four Cheese Mozzarella, Swiss, Cheddar, Parmesan cheese and fresh herb tomato sauce **9.50**

Chicken Tuscany Sliced, grilled boneless breast of chicken with artichoke hearts, vine-ripened tomatoes and pine nuts topped with our four cheese blend, finished with an aged balsamic drizzle **12**

Vegetable and Cheese Spinach, caramelized onions, portabella mushrooms, tomato sauce, with our four cheese blend **11**

Sausage and Caramelized Onions House-made sausage with roasted peppers, tomato sauce and four cheese blend **10.50**

Sweet Potato and Bacon Roasted sweet potato, caramelized onions, arugula and Gorgonzola cheese over a creamy pine nut and garlic spread. Topped with apple-wood smoked bacon, olive oil and aged balsamic vinegar **11**

Antipasto Meat Capicola, mortadella, salami, pepperoncini, olives and four cheese blend. Finished with herb infused oil and vinegar **11**

Caprese Sliced tomatoes, basil pesto, goat and mozzarella cheese ~ finished with an aged balsamic drizzle **10.50**

Burgers

Naturally raised, antibiotic and steroid-free freshly ground

served on our own homemade honey thyme roll

Blue Cheese Burger ♦ **10**


Cheddar Burger ♦ **10**

Chipotle Ranch Burger ♦ Apple-wood bacon, sharp cheddar, red onion and our own chipotle ranch dressing **11**

Mushroom ‘n Onion Burger ♦ Caramelized onions, sautéed mushrooms and Jørgensen **11**

Buffalo Burger ♦ Grass fed buffalo meat, seasoned with dry barbeque spices and topped with cheddar cheese. Accompanied by an ancho chile barbeque sauce. **12.50**

Sandwiches

 **Gourmet Turkey Burger** Lean ground turkey blended with three cheeses, mushroom duxelles and truffle oil. Served with a cranberry and roasted garlic mayonnaise, served on a homemade honey thyme roll. **10**

 **Veggie Burger** **10.50**

Made fresh in-house; a blend of spinach, black beans, herbs, carrots, brown rice and onions, grilled and served with melted cheddar cheese, tomato, lettuce and honey mustard on toasted sprouted grain bread. Considered the best veggie burger by many!

Our Signature Lobster Salad Heaping portion of fresh lobster meat in an herb mayonnaise
On a homemade honey thyme roll **22**

Half-sandwich served with a cup of our hearty lobster chowder **18**

Tuna Sashimi Roll-Up ♦ Seared rare tuna wrapped in nori and a soft tortilla with alfalfa sprouts, carrots, and cucumbers. Served with sriracha and tobiko mayonnaise **11.50**

Buffalo Chicken Roll-up Chicken tenderloins in our house sauce, blue cheese dressing and arugula in a soft tortilla **9.50**

Grilled Chicken Sandwich Boneless breast with apricot chutney, baby arugula, smoked apple-wood bacon and Vermont goat cheese served on a homemade honey thyme roll. **11.50**

Lobster Grilled Cheese Grilled brioche filled with pesto, chives, shallots, French brie, American cheese and, of-course, lobster meat! Voted “Best Sandwich in Sandwich” – People’s Choice Award, SandwichFest 2009 **15**

A Brief History

Upon this very spot, there was maintained and conducted one of the first and most famous taverns in New England. The building that became **The Dan'l Webster Inn & Spa** was built in 1692 by the Reverend Roland Cotton and his wife, Elizabeth (Salton) Cotton. The house remained a parsonage until the 1750's when it was given to Rebecca Fessenden, the widow of Reverend Benjamin Fessenden. Her son, Benjamin Jr., became a tavernkeeper and, as the *Fessenden Tavern*, this building was Patriot Headquarters during the Revolution. Later it was frequented by Daniel Webster and other well-to-do sportsmen who came here to hunt and fish. In 1830, the Tavern passed into new hands and a wing was added to hold visitors attracted by the new glass factory. Although Daniel Webster complained the glass workers took his best fishing spots, he kept a room reserved here until his death.

Daniel Webster, one of the most prominent men of his day, had a room reserved at the Fessenden Tavern from 1815 to 1851. An extremely successful lawyer in Boston, he possessed a commanding personality and quick wit. He was an exceptional orator winning almost all cases he defended. Serving several terms as US Senator, in Massachusetts, Dan'l fought to preserve the interests of New England businessmen and merchants. As Secretary of State, he helped set the northern border between the US and Canada along the St. Lawrence River. In 1840, he lost the presidential nomination to William Harrison and refused the Vice Presidency. Had he accepted the vice presidency, he would ultimately have become President since Harrison died shortly after being elected. He played a major role in the debate over slavery and even named his gun after Congressman David Wilmot of Pennsylvania, who in 1846 introduced a bill to the US House of Representatives to bar slavery or involuntary servitude from the new territories. His speeches were considered one of the "events" in Washington with huge crowds coming to hear him speak, considered by many of his contemporaries as "the greatest orator ever". He was also instrumental in forging the compromise of 1850 that narrowly averted Civil War. Some say postponing the war 10 years worked to the advantage of the North to ultimately abolish slavery. Although at the time the anti-slavery proponents were very unhappy with his position of union over secession.

In 1857, the tavern was renamed *Central House*. During the late 1800's, the Inn enjoyed a long list of distinguished visitors including President Grover Cleveland, Helen Keller, August P. Belmont, John F. Fitzgerald (President Kennedy's grandfather), and Henry David Thoreau. In 1915 the name was changed to *The Daniel Webster Inn* in honor of its famous early tenant.

The old building was destroyed by fire in 1971 and rebuilt in a fashion that would satisfy modern tastes, yet generate the charm and warmth of the original structure. By 1980, however, the Inn had fallen on hard times. The Catania Family purchased the Inn and the adjacent home built in 1826 by Captain Ezra Nye, a prominent sea captain in his day, having held the record of a 20-day transatlantic crossing to Liverpool, England. The Catania Family immediately launched an extensive restoration and expansion which included a gracious sunlit Conservatory and below, a wine cellar equal to the finest in New England. The dining menu has developed into Classic American Cuisine for which the restaurant has received national recognition every year.

The Innkeepers at **The Dan'l Webster Inn & Spa** wish to extend to all guests the hospitality and heritage of this proud historic Inn be it for refreshments in the Tavern Grille, an evening of merriment by the hearthside, or an elegant dinner in the 18th century Webster Room.

The latchstring is always out to welcome you to **The Dan'l Webster Inn & Spa** for a truly memorable experience.

Your Hosts since 1980,
The Catania Family, Owners
Gary Cremeans, General Manager

We are pleased to share with you the following National Awards:

DiRōNA Award
"Distinguished Restaurants of North America"

Patriot Ledger
"Best Dining South of Boston"

Wine Enthusiast
"Award of Unique Distinction"

Select Registry
"Distinguished Inn of North America"

Cape Cod Life
"Best Inn, Best Fine Dining, Best Spa,
Best Romantic Restaurant"

Wine Spectator
"Best of Award of Excellence"

LODGING & DINING RESERVATIONS ♦ 508/888-3622 ♦ 800/444-3566
149 Main Street ♦ Sandwich Village ♦ Massachusetts ♦ 02563 ♦ danlwebsterinn.com